

Guacamole & Fiery Fiesta Pita Chips

2 ripe avocados
3 tablespoons freshly squeezed lemon juice
8 dashes hot pepper sauce
½ cup small red onion, diced
1 tablespoon minced garlic,
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
½ cup seeded and diced tomatoes

Cut the avocados in half, remove the pits, and scoop the flesh into a large bowl. Immediately add the lemon juice, hot pepper sauce, onion, garlic, salt and pepper. Toss the mixture well. Add the avocados and use a fork to gently break-up the avocados. Refrigerate for at least 30 minutes to allow all the flavors to combine.

Serve with Fiery Fiesta Pita Chips

6 pita breads
1 (10 ounce) bar Sweetwater Valley, Fiery Fiesta, thinly sliced
¼ cup Extra Virgin Olive Oil

Pre-heat oven to 400°F.

Cut each pita into 8 wedges. Arrange the pita wedges on a large baking sheet. Drizzle the oil over the pitas. Toss and spread out the wedges evenly. Bake for 6 to 8 minutes, or until toasted and golden brown in color. Add the slices of cheese to each pita wedge and return to the oven for an additional 2 to 3 minutes, until the cheese has melted.

Serve the pita toasts warm or at room temperature alongside the guacamole.